

In Sports: Manchester High School varsity boys basketball makes strides in building year. Page A11

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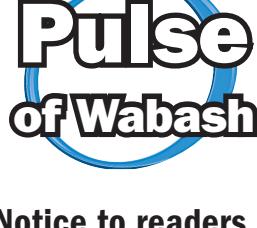


WabashPlainDealer

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WEEKEND EDITION MARCH 26-27, 2022

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Salamonie Native Plant ID Workshop planned for Saturday

Learn how to ID native plants during all seasons at 9 a.m. Saturday, March 26 at Salamonie's Interpretive Center, 3691 S. New Holland Road, Andrews. The workshop is expected to last approximately three hours. Speaker Jake Wyatt will share his knowledge of native plant species. Wyatt, an Indiana Master Naturalist, is a Huntington County native whose hobby and passion for native versus ornamental species covers many years. We will have an introductory presentation on using a dichotomous key, especially during the winter months and learn why supporting native plants is important in today's environment. There will be hands-on learning as we view native plants in their outdoors in their natural habitats. Dress for the weather, there will be some walking to locate plants. There will also be caravanning to locations within Lost Bridge West. Bring a sack lunch or snack. The cost is \$10 per person. Space is limited, and advanced registration is required by calling 260-468-2127. For more information, visit <https://on.IN.gov/salamonielake>.

Democratic senatorial candidate to visit Wabash

The only remaining Democratic primary candidate for this year's U.S.

See PULSE, page A8

Inside

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WHS announces top students for 2022 graduating class



Provided photos

Wabash High School valedictorian Anne Cole plans to attend Butler University to study actuarial science.



Wabash High School salutatorian Brycen Niccum plans to attend Purdue University in the fall to study chemistry.

Anne Cole named valedictorian; Brycen Niccum named salutatorian

By ROB BURGESS

Wabash Plain Dealer Editor

cum had been named their 2022 salutatorian.

Galley said following graduation Cole plans to attend Butler University to study actuarial science, while Niccum plans to attend Purdue University in the fall to study chemistry.

"Both of these students have worked extremely hard over the past years, dedicating themselves to achieving success and in being exemplary students and citizens," said Galley. "We are honored

to call them our students and encourage the community to congratulate them on attaining this honor."

In honor of their achievements, the two students submitted answers to a series of questions about their times as students and what the future may hold.

How does it feel?

■ Cole: "I feel accomplished. I have worked really hard and am very proud of myself for reaching this

goal."

■ Niccum: "It feels very rewarding."

How has WHS prepared you academically and socially for your future?

■ Cole: "Wabash High School provides many dual credit and advanced placement classes that allowed me to push myself and my work ethic. These classes

See WHS, page A3

Three Dog Night are ready to bring some 'Joy to the World'

Legendary rock group to play Saturday in Wabash at the Honeywell Center

By ROB BURGESS

Wabash Plain Dealer Editor

"Mama Told Me (Not To Come)," "Joy to the World," "Black and White," "Shambala," "Easy to be Hard," "An Old Fashioned Love Song." Though their initial run only lasted a few years, the string of hits Three Dog Night tallied remains impressive.

"Legendary music icons Three Dog Night, celebrating nearly five decades, sold



See THREE DOG, page A6

Three Dog Night is set to perform at 7:30 p.m. Saturday, March 26 at the Honeywell Center.

'Church Basement Ladies' celebrates 20 years with Honeywell performance

The acclaimed show arrives Tuesday, March 29 in Wabash

By ROB BURGESS

Wabash Plain Dealer Editor

set to come to the Honeywell Center on Tuesday, March 29, with performances at 3 p.m. and 7:30 p.m. Tickets are now on sale for \$35 each and may be purchased by calling 260-563-1102 or visiting www.honeywellarts.org.

"Church Basement Ladies' celebrates 20 years of the church basement kitchen and the women who work there," said Honeywell Arts & Entertainment public relations specialist Michele DeVinney.

The hit musical comedy is

From the elderly matriarch to the young bride-to-be, the ladies handle a Christmas dinner, the funeral of a dear friend, a Hawaiian Easter fundraiser and a steaming hot July wedding. They stave off potential disasters, share and debate recipes, instruct the young and keep the pastor on course in this comedy musical!

During a recent phone interview, Tim Drake, who plays the pastor, said the Minne-

Judge sets trial date for Okie Pinokie defendant

Joshua Kean is charged in connection with the 2018 beating death of Drake Smith

By JARED KEEVER
Chronicle-Tribune Executive Editor

A La Fontaine man charged in connection with the 2018 beating death of a Summitville man in Miami County is scheduled to go to trial in May.

Joshua Kean, 27, is facing charges of murder, felony murder, robbery resulting in serious bodily injury, obstruction, theft, and assisting a criminal connected to the death of Drake Smith.

Kean appeared before Miami County Circuit Court Judge Tim Spahr on Thursday for a hearing with his attorneys and prosecutors, court records show. Spahr scheduled the trial to begin May 20.

Kean is the last of the three defendants charged in connection with Smith's death.

A Miami County jury, earlier this month, convicted Brittany Michelle Renae Morris of aiding, inducing or causing Smith's murder.

That verdict made Morris the second person to be convicted for their part in the death of the 22-year-old Summitville man whose body was found by mushroom hunters on May 19, 2018 on the Okie

See TRIAL, page A6

New services and old favorites available at WCPL this spring

Library debuts Indiana Digital Library access, podcast, 'Dungeons & Dragons' club, more

By ROB BURGESS
Wabash Plain Dealer Editor

This spring will bring a Wabash Carnegie Public Library (WCPL) schedule filled with familiar favorites and new offerings, including digitally.

Indiana Digital Library

On the online side, WCPL executive director Ware Wimberly said they are now part of the Indiana Digital Library through Overdrive.

WCPL circulation manager Cody Abbott said this will give patrons a larger selection of materials on Overdrive and through their mobile app, Libby.

Wimberly said patrons who wish to use this new collection should use their preferred application, either Overdrive or Libby, and add a new library card.

When searching for Wabash Carnegie Public Library, select the option that is also labeled Indiana Digital Library.

"Your holds and current checkouts should be available for you there," said

See WCPL, page A6

LADIES

From page A1

down there because the town is beautiful and the theater is great. And the crowds are wonderful."

DeVinney said "Church Basement Ladies" is based on the book "Growing Up Lutheran" by Janet Letnes Martin and the late Suzann Nelson. The pair met as freshmen at Augsburg College in Minneapolis and became lifelong friends. The book's transition to the stage came when Troupe America and its executive producer Curt Wollen contacted the writers about turning "Growing Up Lutheran" into a musical. Wollen then sought out husband and wife duo the creative writing team of Jim Stowell and Jessica Zuehlke "to bring the book's inherent humor to life on the stage."

"The musical brings to life memorable characters and universal messages that reach beyond the Lutheran Church," said DeVinney.

Drake said because of the abundance of Norwegian Lutherans in Minnesota they knew they would have a good shot of connecting with audiences.

"It's a great show for Lutherans, Catholics, Presbyterians, Baptists. They all love it because every church, any kind of church has the church basement ladies who do the work of cleaning the church or making the meals or setting up the things for the funerals and weddings and that kind of stuff. So, we knew if we got that title out there it would be



Provided photo

The hit musical comedy "Church Basement Ladies" is set to come to the Honeywell Center on Tuesday, March 29, with performances at 3 p.m. and 7:30 p.m.

a success and, boy, 20 years later we're still doing it. So, it worked out very, very well," said Drake.

Drake said the show is "a really nostalgic piece" as the story itself takes place in 1964.

"Through time all of these small little churches have gone by the wayside. Lots of them are no longer there because the surrounding communities are no longer there in those small towns. But people remember these ladies so very, very much because everybody in their history in Minnesota, the people who lived there and everybody have either an aunt or their mom or their grandmother or great-grandmother, they worked at these churches and they remember with great fondness the ladies who did the funeral meals," said Drake. "Because back then when there was a funeral the church basement ladies made all the food, and if there's a wedding the church basement

ladies would decorate the church. Everybody remembers them with fondness."

Drake said when audiences come to see this show it's just like going back "to a simpler time."

"That's what the draw is. We get busloads of people. We've had to keep doing them because every time we stop these people call us and say, 'Is there going to be a new one coming up soon?'" said Drake. "Some of the things we drew from for the scripts were people who told us stories about uncles or aunt or some cousin who is working in the church. And we have a whole slew of characters we have in these shows besides the ladies. Sometimes we are pressed into service, I have in playing three or four different characters in the show. And other people, too. So, it's been really, really fun."

Rob Burgess, Wabash Plain Dealer editor, may be reached by email at rburgess@wabashplaindealer.com.

5-Day Weather Summary

Saturday	Sunday	Monday	Tuesday	Wednesday
Few Snow Showers 37 / 27	Mostly Sunny 40 / 23	Mostly Cloudy 44 / 33	Mostly Cloudy 52 / 45	Few Showers 73 / 50
Sun and Moon				
New 4/1	First 4/9	Full 4/16	Last 4/23	

Detailed Local Outlook

Today we will see mostly cloudy skies with a 50% chance of snow showers, high temperature of 38°, humidity of 61%. West northwest wind 19 mph. Snow accumulation of less than one inch possible. Expect mostly cloudy skies tonight with an overnight low of 26°. West northwest wind 8 to 17 mph.



Provided photo

The WCPL has launched a podcast, "The Bookmark," created and developed by community outreach coordinator Rachel Castle and youth services assistant Laura Beutler.

WCPL

From page A1

Wimberly. "Should you run into any problems adding this new collection, message or call us and we will be happy to help. You can always bring your device to the library if you need assistance, as well."

'The Bookmark' podcast

In keeping with the digital theme, Wimberly said the WCPL has launched a podcast, "The Bookmark," created and developed by community outreach coordinator Rachel Castle and youth services assistant Laura Beutler.

"Rachel and Laura discuss literary interests, new books and what is happening at the library," said Wimberly.

Wimberly said the podcast "is a fun and easy way to learn about the library."

To stream the podcast online, visit anchor.fm/wabashcarnegielibrary or download it on Spotify, Apple podcasts, Google podcasts and more.

"As two self-described podcast super fans, 'The Bookmark' is a dream for both Laura and I to produce," said Castle. "We look forward to sharing our love of books and our library with everyone every month."

'D&D@WCPL'

Wimberly said new to the WCPL in 2022 is "D&D@WCPL," a monthly "Dungeons & Dragons" campaign "run by our Game Master Cody (Abbott)." This activity is open to anyone over the age of 14 and meets the second Thursday of every month on the website roll20.net. To register, email



A borrower's card is not required to attend any library event.

cody@wabash.lib.in.us.

In-person programming

Wimberly said in addition to these new online features, in-person programming has returned" and is going strong" for children, teens and adults.

Wimberly said the WCPL hosts the monthly Kids Books Club and the Chapter Book Club for elementary school-aged children.

Wimberly said Kids Book Club is for beginning readers, while Chapter Book Club caters to those who read chapter books easily on their own.

"We'll talk about the book as well as performing other activities based around the book's theme. Copies of these selections are available monthly in the Children's Room for free, so stop in to grab yours and register your kids to join the fun," said Wimberly.

Wimberly said the Home-school Science Club meets at 2 p.m. on the second Tuesday of every month and features a guest speaker or special activity. Teens can join us on the third Thursday evening of each month at 6:30 p.m. for a special craft.

Wimberly said for adults, Book Club meets on the

third Wednesday of the month. The spring series, "It Hits Different," focuses on classic children's literature studied through the lens of an adult perspective. Copies of each month's selection are available for sale at the upstairs desk.

Wimberly said the WCPL Craft Club meets on the fourth Wednesday of each month and is intended for those over the age of 18.

"Supplies for all craft clubs are provided and registration is required to ensure there are enough materials on hand," said Wimberly. "Teen and adult craft kits are also available for pickup, if you are not able to meet with us in person."

Wimberly said a borrower's card is not required to attend any library event. Registration is required and may be completed by visiting www.wabash.lib.in.us or calling 260-563-2972.

"The library staff is always happy to register you in person, as well," said Wimberly. "The library thanks the community for its support."

Rob Burgess, Wabash Plain Dealer editor, may be reached by email at rburgess@wabashplaindealer.com.

Frances Slocum Chapter of the DAR to hold April meeting

The Wabash County Frances Slocum Chapter of the Indiana Daughters of the American Revolution (DAR) will meet at 7 p.m. Tuesday, April 12, at the Grandstaff-Hentgen Activity Room, 1241 Manchester Ave., according to regent Barbara Amiss.

The program will be on Mary Ball Washington, mother of George Washington, presented by Indiana DAR state recording secretary Cathy Reedy.

"Prospective members and guests are always welcome to attend," said Amiss.

DAR membership is open

to any woman 18 years of age, who can prove lineal descent from a patriot of the American Revolution. Those having questions about their family history lineage information may visit www.dar.org or call Tamra Wise at 574-527-2208 or Amiss at 560-982-4376.

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Obituaries

Wayne E. Nordmann

Nov. 20, 1934 - March 22, 2022

Wayne E. Nordmann, 87, North Manchester, formerly of Roann, passed away on March 22, 2022 at Peabody Healthcare in North Manchester. The son of Adolf J. and Iva I. (Bolinger) Nordmann, Wayne was born Nov. 20, 1934 in Disko, Indiana.

After graduating from Linton High School in 1953, Wayne went on to work at Container Corporation in Wabash for the next 42 years, retiring in 1997. He married the love of his life, Earlene Conley on July 28, 1956 and the two were blessed with three sons; David, Danny, and Mark. Wayne was a wonderful husband and father who always provided for his family. He taught his children the value of hard work and led by example.

After retiring in 1997, Wayne was able to spend more time enjoying his hobbies. He was an avid gardener and fisherman. Wayne enjoyed going to the sale barn in Rochester and raised calves for many years in his younger years. He and his wife attended of Olive Branch Church of God in Miami County, Indiana for many years.

The loving memory of Wayne E. Nordmann will be forever cherished by his wife, Earlene (Conley) Nordmann, North Manchester; sons, David W. (Louise) Nordmann, North Manchester, and Mark A. (Lisa) Nordman, Burkett; brothers, Frank A. (Barbara) Nordman, Wabash, Dr. Paul J. Nordman, Lebanon, and Johnson I. (Carol) Nordman, Cassville; seven grandchildren, eight great-grandchildren, and one great-great-grandchild.

Vonda Lynn Kelsey

Dec. 2, 1954 - March 21, 2022

Vonda Lynn Kelsey, 67, South Whitley, died March 21. The daughter of Jack and Mary (Ball) Gatchel, Vonda was born Dec. 2, 1954 in Wabash.

Vonda is survived by her mother, Mary Gatchel; daughter, Michelle (Mari Adkins) Wakefield; companion, David Hagan; brothers, David (Mary) Gatchel, Steve (Cathy) Gatchel, and Greg (Tammy) Gatchel.

T. Maxine Hentgen

Funeral services for T. Maxine Hentgen, 92, of Roann, Indiana were 10:30 am, Thursday, March 24, 2022, at Grandstaff-Hentgen Funeral Service, Wabash. Pastor Wayne Balmer officiated. Susan Vanlandingham was the musician. Special memorials shared by her family. The



He was preceded in death by his parents, Adolf J. and Iva I. (Bolinger) Nordmann; one son, Dr. Danny K. Nordmann, who passed away on September 14, 2020; brothers, Adolf Nordman Jr. and Truman Nordman; sisters, Lois M. Teeter and Novella A. Nordman.

Family and friends may call Sunday, March 27, 2022 from 2:00 p.m. to 6:00 p.m. at McKee Mortuary, 1401 State Road 114 West, North Manchester, Indiana. Funeral services will be Monday, March 28, 2022 at 11:00 a.m. at McKee Mortuary with calling beginning at 10:00 a.m. Pastor J.P. Freeman will officiate. Burial is at Fairview Cemetery in Servia, Indiana.

Those who wish to honor the memory of Wayne Nordmann, memorial contributions may be made to Heart to Heart Hospice, 7221 Engle Road, Suite 100, Fort Wayne, Indiana 46804.

The family of Wayne Nordmann has entrusted McKee Mortuary with care and final arrangements.

Condolences may be emailed to mckeemortuary.com.

Barbara Sue Steele

Services for Barbara Sue Steele are 10:30 am, Monday, at Grandstaff-Hentgen Funeral Service, Wabash.

Burial in Memorial Lawns Cemetery, Wabash. Friends may call 9:30-10:30 am Monday.

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el; and sisters, Marcia Johnson and Julie (Mark) Coon.

Visitation Saturday, March 26, 2022 from 3:00 to 5:00 p.m. at McKee Mortuary, 1401 State Road 114 West, North Manchester. A celebration of Vonda's life will begin at 5:00 p.m. at McKee Mortuary.

Arrangements are entrusted to McKee Mortuary.

From page A1

Becky is survived by her son, Terry (Karen) Hewitt of North Manchester, Indiana; step-children, Philip (Christine) Scott of Lancaster, New York, Ellen Marie (Gary) Nichols of Peru, Indiana, Sara Kay Robison of Mexico, Indiana, and Shery Lynn (Paul) Fincher of Pasco, Washington. Also surviving are brothers, Danny and Les, and sisters Jeannie and Jane. Also surviving are several grandchildren and great-grandchildren.

Becky was preceded in death by her parents, husband, daughter Christie Tolley, step son John Scott,

pallbearers were Steven Hentgen, Nickolas Hentgen, Tyler Jacobs, Alexander Hentgen, Kalie Smalley, Cody Smalley, Josh Smalley, Adam Smalley, and Shaylee Jacobs. Entombment was in the Chapel of Remembrance Mausoleum at Memorial Lawns Cemetery, Wabash.

From page A1

Opinion

SPEAK UP

How to contact your legislators:

U.S. Sen. Todd Young, R-Ind.
B33 Russell Senate Office Building Washington, D.C. 20510 1-202-224-5623 <http://young.senate.gov/contact>

U.S. Sen. Mike Braun, R-Ind.
B85 Russell Senate Office Building Washington, D.C. 20510 202-224-4814 <http://braun.senate.gov/>

U.S. Rep. Jackie Walorski, R-District 2
419 Cannon House Office Building Washington, D.C. 20515 202-225-3915

State Sen. Andy Zay, R-District 17
Indiana Senate 200 W. Washington St. Indianapolis, IN 46204 1-800-382-9467 Senator.Zay@iga.in.gov

State Rep. Craig Snow, R-District 18
Indiana House 200 W. Washington St. Indianapolis, IN 46204 1-800-382-9841 h18@in.gov

To email any Indiana lawmaker, go to this website: www.in.gov/cgi-bin/legislative/contact/contact.pl

LETTERS GUIDELINES

The Wabash Plain Dealer encourages your letters to the editor forum, which is designed to be a forum for exchange of ideas between readers about issues of community importance.

Please sign your letter. Your name will be used with the letter that is published in the Plain Dealer. Your letter will be returned if it is your desire to remain anonymous.

Since we may want to write or call you to verify the letter, we ask that you include your address and telephone number. All our letters to the editor are published in the interest of fair play, so we trust our letter writers will refrain from personal attacks on other persons or groups.

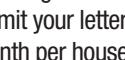
A letter should be less than two pages long, preferably of double-spaced typing.

In order to give everyone an opportunity to participate in this exchange of ideas, please try to limit your letters to one per month per household.

To submit a letter, please write the Wabash Plain Dealer at 99 W. Canal St., Wabash, IN 46992.

Letters also may be hand-delivered to the newspaper office, 99 W. Canal St. The office is open 9:11:30 a.m. and 1-4 p.m. Monday through Friday. If you should deliver a letter during

non-business hours, a drop slot is located to the left of the front door. Letters may be faxed to 260-563-0816, or email them to news@wabashplaindealer.com with "Letters to the Editor" in the subject line.



DAILY SCRIPTURE

And Peter said to them, "Repent and be baptized every one of you in the name of Jesus Christ for the forgiveness of your sins, and you will receive the gift of the Holy Spirit."

Acts 2:38

The Supreme Court needs Ketanji Brown Jackson's experience

Some Republican senators argue that Supreme Court nominee Ketanji Brown Jackson's experience as a public defender shows that she is "soft on crime." Those ridiculous assertions, certain to be repeated at her confirmation hearings this week, are tantamount to arguing that defending a person accused (rightly or wrongly) of a crime is essentially the same as advocating for the crime itself.

In defending their clients, public defenders defend the Constitution. Their job is to hold the zealous and often overbearing arm of the government in check, preventing prosecutors from cutting corners or railroading people accused of crimes. They give teeth to the promise of a fair trial and equal justice under the law, regardless of ability to pay.

That guarantee is as old as the Bill of Rights, but its acknowledgment is shockingly new. Before Los Angeles County created the nation's first public defender's office in 1913, a person accused of a crime and unable to afford a lawyer would most probably go into an American courtroom with no advocate, no assistance and no knowledge or ability to object to unconstitutional prosecutorial tactics.

The only thing protecting the defendant from coerced confessions, biased jurors, lying witnesses, sketchy evidence, prejudicial arguments and an angry and fearful public would be the judge, who was very likely a former prosecutor.

In especially serious cases, the judge might appoint defense counsel, who were often unenthusiastic members of the local bar. In the notorious Scottsboro Boys case in the 1930s, in which nine young Black men were accused of raping two white women, the judge appointed as defense

attorneys a lawyer who hadn't practiced criminal law in years and a real estate agent.

That inadequate representation made a mockery of the constitutional right to a fair trial before an impartial jury with effective assistance of counsel.

The U.S. Supreme Court finally recognized that when it ordered a new trial for the Scottsboro defendants in Powell vs. Alabama. But it took another three decades before its holding in Gideon vs. Wainwright that the 6th and 14th Amendments, if they are to have any meaning at all, require appointment of a competent and vigorous advocate for any criminal defendants facing jail or prison who can't afford to hire their own counsel. Soon afterward, nearly every jurisdiction in the United States that hadn't yet done so followed L.A.

County's example in creating a public defender's office.

Public defenders are often provided, although not guaranteed, in criminal appeals, where they can pinpoint constitutional breaches and other failures of justice at the trial level.

That's the noble profession Jackson chose in 2005, after serving in a series of prestigious positions, first as a clerk for a trial judge and an appellate judge, then at a top-flight Washington, D.C., law firm, later as the clerk to U.S. Supreme Court Justice Stephen G. Breyer, and afterward as assistant special counsel to the U.S. Sentencing Commission.

She is being criticized for having defended detainees held at Guantanamo Bay, as if defending people accused of terrorist acts is the equivalent of defending the acts.

That's absurd. First-rate public defenders are essential precisely because their clients are unpopular. Constitutional guarantees of justice are

meaningless if they apply only to people supported by the public.

Trial and appellate benches are loaded with former prosecutors but have very few defense lawyers and even fewer public defenders. Governors like to burnish their "tough on crime" images and are skittish about appointing defense lawyers. In California and other states in which judges can be elected, voters, too, have traditionally shown more enthusiasm for prosecutors.

Few defense lawyers on the trial bench means few elevated to appellate court judgeships, which in turn means that an entire perspective of vigorous constitutional defense and wariness about government overreach is missing at the highest levels of the judiciary. Jackson, upon her confirmation, will be the first former defense lawyer on the Supreme Court since Thurgood Marshall left in 1991, and the first former public defender – ever.

By all measures, Jackson is exceptionally qualified for the high court. She served her tenure as a public defender before the District of Columbia Circuit Court of Appeals. Later, she returned to the private sector before being appointed to the same U.S. Sentencing Commission that she formerly advised.

She served eight years as a trial judge on the D.C. District Court, then as an appellate judge on the D.C. Circuit Court.

The current Supreme Court, perhaps surprisingly, has precious little trial court bench experience. That troubling lack of perspective is something Republicans should be eager to remedy by setting aside their specious and partisan "soft on crime" rhetoric and voting to confirm Jackson.

This editorial was originally published in the Los Angeles Times.

That's the noble profession Jackson chose in 2005, after serving in a series of prestigious positions, first as a clerk for a trial judge and an appellate judge, then at a top-flight Washington, D.C., law firm, later as the clerk to U.S. Supreme Court Justice Stephen G. Breyer, and afterward as assistant special counsel to the U.S. Sentencing Commission.

She is being criticized for having defended detainees held at Guantanamo Bay, as if defending people accused of terrorist acts is the equivalent of defending the acts. That's absurd. First-rate public defenders are essential precisely because their clients are unpopular. Constitutional guarantees of justice are

meaningless if they apply only to people supported by the public.

Trial and appellate benches are loaded with former prosecutors but have very few defense lawyers and even fewer public defenders. Governors like to burnish their "tough on crime" images and are skittish about appointing defense lawyers. In California and other states in which judges can be elected, voters, too, have traditionally shown more enthusiasm for prosecutors.

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Lifestyles



Photo by Lynda Balslev for TasteFood

Pasta spring fling

Morels, asparagus and peas team up in this quintessential springtime pasta dish. Earthy mushrooms marry well with early asparagus and sweet peas. Famously delicious in sauces, risottos and pasta, these ingredients require little else except a nap of cream and a sprinkling of cheese to bind them together, resulting in an easy yet elegant seasonal meal.

In this recipe, chicken stock joins in, adding flavor and lightening up the rich sauce. Blanched and peeled fava beans are equally delicious and can be substituted for the peas. If you are unable to find fresh morel mushrooms, which are fleeting and pricey, dried ones

will do. Simply reconstitute the dried mushrooms in hot water for 15 minutes, then strain. Discard the soaking liquid.

Linguine With Asparagus, Morels and Peas

Active time: 30 minutes
Total time: 30 minutes
Yield: Serves 4

8 ounces asparagus, tough ends trimmed, stalks cut in 1-inch pieces
1/2 cup shelled fresh peas (see note)
12 ounces linguine
1 tablespoon unsalted butter
1 tablespoon extra-virgin olive oil
1/3 pound fresh morel mushrooms, cleaned, halved lengthwise (or 1 ounce dried morels, reconstituted in hot water)
Kosher salt
1 garlic clove, minced
3/4 cup heavy cream
1/2 cup chicken stock

1/4 cup packed finely grated Parmesan cheese, plus more for sprinkling

Freshly ground black pepper

Bring a large pot of heavily salted water to a boil. Add the asparagus and shelled fresh peas and blanch until the vegetables are bright green in color and crisp-tender, 1 to 2 minutes. Remove the vegetables with a slotted spoon or spider strainer and refresh under cold water to stop the cooking process. Set aside.

Bring the water back to a boil. Add the linguine and cook for 1 minute less than package instructions for al dente. Set aside 1/2 cup of the cooking liquid and drain the pasta.

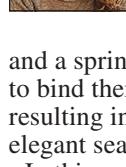
While the pasta is cooking, melt the butter with the oil in a large skillet over medium heat. Add the morels and season with a generous pinch of salt. Sauté until the morels are tender, 2 to 3 minutes, then

add the garlic and sauté until fragrant, about 30 seconds more. Pour in the cream and stock. Simmer until slightly thickened, 5 to 6 minutes, stirring constantly. Stir in half of the cheese until melted and the sauce thickens, about 2 minutes more.

Add the asparagus, peas and drained pasta to the skillet and warm over medium-low heat for about 1 minute, stirring and tossing constantly to combine. If the pasta is too dry, add a little reserved cooking liquid. Divide the pasta between serving bowls. Grind black pepper over the bowls and serve with the remaining cheese for sprinkling.

Note: Defrosted frozen peas may be substituted for the fresh peas. If using defrosted frozen peas, do not blanch with the asparagus. Simply add the peas to the cream sauce with the asparagus and pasta.

Lynda Balslev



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By MIKE SCHNEIDER

Associated Press

After returning to metro San Francisco following a college football career, Anthony Giusti felt like his hometown was passing him by. The high cost of living, driven by a constantly transforming tech industry, ensured that even with two jobs he would never save enough money to buy a house.

So he started looking elsewhere, settling on Houston just last year.

"In Houston, I can be a blue-collar entrepreneur. With the Houston housing market, it made sense to come here," said Giusti, who started a house-painting business.

Giusti was one of tens of thousands of residents who vacated some of the nation's biggest, most densely-populated and costly metropolitan areas in favor of Sunbelt destinations during the first full year of the pandemic, from mid-2020 to mid-2021, according to new data released Thursday by the U.S. Census Bureau.

The pandemic intensified population trends of migration to the South and West, as well as a slowdown in growth in the biggest cities in the U.S.

The exodus from the biggest U.S. metropolitan areas was led by New York, which lost

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TRIAL

From page A1

Pinokie trail.

Ethan Cain, of Marion, pleaded guilty last year to felony murder in connection with the death and has since been sentenced to 50 years in prison.

Authorities say that Cain and Kean attacked Smith at the Okie Pinokie trail parking

area at the behest of Morris, of Jonesboro, who had lured Smith to the remote area so that the two could rob him.

Cain, called by Morris' defense team during her trial, testified that he had only ever intended the robbery to be a theft, that he planned alone, but he ended up killing Smith after a fight broke out between the two of them near Smith's truck. Cain testified that Morris, or Kean, were

not aware of his intentions the night Smith was killed and that they took little to no part in his attack.

But Miami County Prosecutor Jeff Sinkovics, in his closing argument the next day, walked jurors back through the evidence they had heard throughout the week, including social media messaging exchanges between Morris and Smith in which she pushed to go to the remote

Okie Pinokie site. Evidence presented at trial showed that that exchange happened while Morris, unbeknownst to Smith, was sitting in a car at the same Marion Walmart parking lot where Smith was waiting to meet her. The original plan, that had apparently brought Smith to the Walmart, was that she would be dropped off at Walmart and she and Smith would go to get a hotel room.

That, coupled with testimony from other witnesses who had been with Kean, Cain and Morris in the day leading up to Smith's death, as well

as evidence that Morris had items stolen from Smith's truck or bought with money stolen from his truck, was proof enough that she was the key planner of the robbery that led to his death, Sinkovics told the jury.

Kean is due in court one more time before his trial, for a hearing on April 14.

Jared Keever, Chronicle-Tribune executive editor, may be reached by email at jkeever@perutribune.com.

THREE DOG

From page A1

more records and concert tickets than any other band from 1969 to 1974," said Honeywell Arts & Entertainment public relations specialist Michele DeVinney. "Led by founding member Danny Hutton and joined by original guitarist Michael Allsup, Three Dog Night has continued to tour the world for nearly five decades, sharing their indelible list of hits, which include 21 consecutive Top 40 entries, performing in front of generations of fans. Well known to older audiences, who remember their ubiquitous presence on the radio, younger fans are also well aware of the group through the use of their songs in popular shows like 'iZombie,' 'Friends,' 'Supernatural,' 'Euphoria' and 'Guardians of the Galaxy.' The group was inducted into the Vocal Group Hall of Fame in 2000."

Now, Three Dog Night is set to perform at 7:30 p.m. Saturday, March 26 at the Honeywell Center. Welcomed by 105.9 The Bash, and sponsored by Lundquist Appraisals & Real Estate, tickets are now on sale and may be purchased by calling 260-563-1102 or by visiting www.honeywellarts.org. Most seats are \$39 or \$49, with limited premium seating available for \$100.

In a recent phone interview, Hutton took the time to discuss his musical beginnings, his time as a songwriter and singer for Hanna-Barbera and the rise and fall and rise of Three Dog Night.

Musical beginnings

Hutton was born in Ireland and moved to Boston when he 5 years old, where the family lived for the next seven years.

Hutton said in his family, music was everywhere growing up.

"Everybody in my family played. All my uncles and aunts we'd all go to somebody's house and everybody during the evening they would get up and recite a poem, dance or sing. And I just was around it all the time. I was a shy kid," said Hutton. "I would hide under the kitchen table and watch everybody."

Hutton said his world was completely changed when he saw the 1955 film, "Blackboard Jungle," which featured the song "Rock Around the Clock" by Bill Haley and his Comets.

"That was the first time most kids heard rock 'n' roll on big speakers in a theater," said Hutton. "Especially in Europe they rioted and destroyed movie theaters when that song played. Everybody went crazy with that song. That was really the start."

Working at Disney and Hanna-Barbera

Once he made the move out west, Hutton said his music career began "right at the bottom."

"I was working at Walt Disney loading and unloading Buena Vista Records out of trucks in the warehouse," said Hutton.

Hutton said at this time, Hanna-Barbera was looking to start a rock 'n' roll division.

Hutton said when he went to the audition, he was handed the words for a song called "Hippity-Hoppity Kangaroo."

"They said, 'Go in the other room and write a melody to it.' So I went in and 20 minutes later came out and played it for them. And they said I was hired," said Hutton.

Hutton became the head of the artists and repertoire (A&R) department for finding talent. He then started going to the studio and making records.

"I was not an entertainer at all. I was a studio cat. I would write the song," said Hutton. "They would hire the group. One of those teen TV shows on Friday. They would lip-sync to my records."

One of those songs was "Roses and Rainbows," which became a surprise hit.

"They put a silly song on the backside so they could get the publishing. Some kind of Halloween kind of crap. It was not good for my career," said Hutton, laughing. "But my song was a top 20 hit in LA and they drew me into a cartoon."

That novelty hit turned out to be the beginning of Hutton's career as a performer. Hutton performed the song on a three-week tour and Dick Clark's "Caravan of Stars."

"I was learning how to do it and I just loved the studio," said Hutton.

Working with Brian Wilson

Soon after this experience, Hutton joined with fellow vocalists Chuck Negron and

Cory Wells to form Three Dog Night, which was known as Redwood at the time.

It was during this formative period for the band that they worked with Brian Wilson of The Beach Boys. Although, that's not the way Hutton would describe it exactly.

"I didn't work with him, I studied under him," said Hutton. "I was the best man at his last wedding. He's probably one of my best friends. They throw around the word 'genius,' but he really is. He's got a gift. He's just amazing and he's just a sweet person."

Hutton said they were present for the recording of the group's landmark 1966 album "Pet Sounds."

"I was there when he did 'God Only Knows,'" said Hutton. "What's amazing about that is that I'm in the studio and I don't know the song, I just hear the musical track and said, 'My God, that's good.' And at the end of the track all of the sudden, the drummer starts drumming. I said, 'That's nuts.'

"Why would he do that at the end?" He would do all these incredible harmony parts."

The band find success

When Three Dog Night's self-titled debut album was released in 1968, the first two singles, "Nobody" and "Try a Little Tenderness," were moderate hits, but it was the third single, "One," that catapulted to international success.

Hutton said their live performances, including their spot as the house band at the famous Los Angeles club Whiskey a Go Go, had

a great deal to do with their success.

"I think what really helped us was that we are a live act. No rookies. We get on stage and we'll kind of kick ass. There's no gimmicks in the studio making us sound. We're the real deal," said Hutton. "We're good live. It's so funny. People see us as like a pop band. If you listen to the albums a lot of it is pretty heavy rock stuff."

Breakup

By the mid-'70s the band was teetering on the edge. They had filed a multi-million-dollar lawsuit against a former booking agent.

Meanwhile, several members of the band, including Hutton had developed serious drug habits. So much so that Hutton was fired in 1975.

"You've heard of the seven-year itch in marriages? TV series? They're all about seven years. For all sorts of reasons," said Hutton. "When you start there's a pecking order. And then the pecking order changes. The wives and girlfriends and friends and acquaintances start talking in everybody's ears about, 'You should be more and good and how come you don't have more writing on there?' It all just starts to build. There's no bad guy. Most groups whether they admit or not after a certain point after they've toured for a while, sometimes people talk about breaking up and fights. That's all. Just rock 'n' roll burnout."

Hutton said the grind of touring and recording and everything else that went

along with it had become too much.

"If you look at a calendar in a rock band it says you're off for a month or three weeks. You're not off. You get home and you go to a business meeting and a photoshoot and interviews. It's very wearing," said Hutton. "It's little things on the road. Just silly, silly things."

After the original incarnation of the band dissolved in 1976, Hutton said he cleaned himself up and started managing other bands.

"I was well off enough I didn't really have to do anything at the time. I did nothing. I had been a bouncing ball for a long time and I really wanted to get healthy. And to stop doing anything bad and just focus on health," said Hutton.

Reformation

Now that the band has reformed to tour again, Hutton said he has high confidence in the durability of their performing abilities.

"I would say we are better now than we ever were. I know that sounds crazy, but the songs have lasted. I think they have a long shelf life."

Hutton said he wants audiences to have fun more than anything else.

"There's nothing wrong with being very political. I don't want to be a reporter. Our songs are all about emotion," said Hutton. "In general we don't want to preach to anybody. We just want melodic songs with good harmonies."

Rob Burgess, Wabash Plain Dealer editor, may be reached by email at rburgess@wabashplaindealer.com.

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Look for the rainbows

By DAVE PHILLIPS

Spring is here. Crocuses have popped up. Birds are singing. Spring rains bring flowers and rainbows. Fifty-five years ago in the spring, I was riding a bicycle from San Diego, California to Savannah, Georgia with 34 others with Wandering Wheels. We were in Texas, just outside of El Paso, when dark clouds, strong winds, and cold rain came. We were dressed for desert riding. Freezing, we took old fence posts and yucca roots and built a fire to warm ourselves. To the west was a huge bank of pitch-black

clouds, forming the back-

drop for one of the most beautiful rainbows I had ever seen.

At another time in the history of planet Earth, the world was dark indeed. People had forgotten God and did their own thing. In Genesis 6:5-7 it is recorded that, "the Lord saw that the wickedness of man was great on the Earth, and that every intent of the thoughts of his heart was only evil continually. And the Lord was sorry that He had made man on the earth, and He was grieved in His heart. And the Lord said, 'I will blot out man whom I have created from the face of

the land.' God brought judgment in a flood that covered the whole Earth. The rain came from the sky and waters welled up from below the surface of the Earth. It changed the whole topography of the Earth. The whole human race perished, except for one man and his family. Genesis 6:8: But Noah found favor in the eyes of the Lord. You know the story. He and his family and probably others helped him build an ark, a large barge-like boat that would house his family and the animals to replenish the Earth. You can read the whole story in Genesis 6-9.

God does not use an ark today. The ark in Genesis is what scholars describe as a type of Christ. It is a picture of us of what in part happens when we learn to trust in and rely on Jesus. As Noah and his family entered the ark by faith (remember that up

In Genesis 9:8-17, God promises never to destroy the Earth again with water. As a part of this agreement, God sets up a bow in the clouds, a rainbow, to remind Him and us of this covenant. So, every time you see a rainbow, remember that God has promised to keep us safe in times of darkness and storm.

God does not use an ark today. The ark in Genesis is what scholars describe as a type of Christ. It is a picture of us of what in part happens when we learn to trust in and rely on Jesus. As Noah and his family entered the ark by faith (remember that up

to then there had never been rain or a flood), so we enter into a relationship with God and his people by faith. We seek his forgiveness, turn from our old way of living and begin to follow His way. We enter into Christ. He is our ark. His body, the church – those called out to be his – seeks to be a safe place to help us weather the storms of life and bring light to a dark world. We are to add color to this world.

The rainbow is made by light shining through the mist following rain, like a prism. As we, as followers of Jesus, let his light shine through us, may people be

reminded of God's promise. May we be reminded of God's promise.

Spring is here. New life is coming to Earth again. Look for the crocus, the flowers, the birds singing, the rains, the rainbow. May they remind us that God is still working, still keeping his promises to us. Yes, dark clouds will come. Storms will come. Cold rain will enter our lives. Judgment is coming again. Enter Christ and you will be safe.

Have a great spring. Look for the rainbows. Travel life with Christ.

Dave Phillips is the pastor of Wabash Friends Church.

Alzheimer's and Dementia Caregiver Support Group available at YMCA

The Wabash County YMCA has announced the new Alzheimer's and Dementia Caregiver Support Group in conjunction with Bickford Senior Living held at the YMCA, according to Wabash County YMCA CEO Dean Gogolewski.

Alzheimer's and De-

mentia Caregiver Support Group is free to the public and will be held from 6 to 7 p.m. on the third Tuesday of every month at the Wabash County YMCA, 500 S. Cass St.

"Caregivers and family members will share, support, and learn together as they

care for a loved one with memory loss," said Gogolewski.

For more information, email brobinson@wabashcountymca.org, pgodfroy@wabashcountymca.org or wabashlec@bickfordseniorliving.com or visit www.wabashcountymca.org.

"Caregivers and family members will share, support, and learn together as they

Western square dance lessons offered

Western square dance lessons will be held during the spring this year, beginning on Saturday, April 9 in North Manchester, according to Rita Schroll.

The lessons are being sponsored by the Belles and Beaus Square Dance Club.

The lessons will be open to

beginners for three weeks on Saturdays, April 9, 16, and 23 in the Scout Hall in Warvel Park, at 7th and Market streets in North Manchester.

The square dance lessons will run from 3 to 4:30 p.m. The first lesson is free. Subsequent lessons are \$3 per person. Lessons will move

to Sunday afternoons in May and June.

"Everyone is invited to join the fun – couples and singles, young and older," said Schroll. "All are welcome."

For more information, call 260-215-3694 or 260-982-2814 or email rjschroll@manchester.edu.

Twelve Mile 'Swing Into Spring' Craft Show planned

A "Swing Intro Spring" Craft Show has been planned from 8 a.m. to 2 p.m. Saturday, May 14 at the Twelve Mile Commu-

nity Building, 7913 E. Indiana 16, Twelve Mile, according to Elizabeth Thomas.

All artisan, craft and vendors

will be available. Breakfast and lunch will be available at the Firehouse Cafe, 8060 E. Indiana 16, Twelve Mile.

Monthly Salamonie Senior Luncheon on Monday, April 4

The monthly Salamonie Senior Luncheon will be held at noon on Monday, April 4, at the Salamonie Lake Interpretive Center, 3691 New Holland Road, Andrews, according to interpretive manager Teresa Rody.

Anyone age 50 or older is welcome to attend.

Interpretive naturalist Eva Webb will give an overview of the Forest School Experience.

The program begins with

a carry-in meal at noon. Guests should bring a side dish to share, a beverage, and their own table service. The main dish, hot ham sliders, is provided by Friends of the Upper Wabash Interpretive Services. A donation will be accepted to help defray costs.

Seating is limited. Reservations may be made by calling 260-468-2127.

Upper Wabash Interpretive Services is located at 3691

New Holland Road, Andrews, 46702.

For more information, visit <https://on.IN.gov/salamonielake> or dnr.IN.gov.

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VIRTUAL AND IN-PERSON CHURCH SERVICES

Asbury Country Church

On Sunday, March 27 at Asbury Country Church, 1998 E. 250 South, the Sunday school will be at 9:30 a.m., and the worship service will be at 10:30 a.m. The worship and music leader will be Amy Bullick, and the piano will be by Cathy Staggs. The morning message, "Through Jesus and For Him," will be delivered by Pastor Mike Bullick.

Bachelor Creek Church of Christ

Online services are available by visiting www.bachelorcreek.com.

Christ United Methodist Church

Worship service will also be live-streamed on our Facebook page at www.facebook.com/ChristUMCWabash/.

Christian Heritage Church

Streaming services online and broadcast on 95.9 FM.

College Corner Brethren Church

College Corner Brethren Church is now holding in-person services at 10:15 a.m. Sundays at 8996 S. 500 West, with Pastor Solomon David. The sermons are still on YouTube and Facebook.

Common Ground Prayer House

The Common Ground Prayer House will be open to the public from 8 to 10 a.m. Mondays, except holidays, at 78 W. Hill St. For more information, call Jennifer Mahan at 260-571-8063, Shirley Neale at 260-591-0047 or Debbie Sweet at 260-571-6072.

Dora Christian Church

On Sunday, March 27 at Dora Christian Church, 2325 S Salamonie Dam Road, La-

gro, the minister will be Mark Wisniewski, the song leader will be Olman Sanchez, the pianist will be Sherry Brock and the organist will be Kristy Good. We have two in-person Sunday services, one at 8:15 a.m. and one at 10:30 a.m., with Sunday school classes for all ages from 9:30 to 10:15 a.m. The message for both services will be "Keeping the Rhythm" from Mark chapters 3,4 and 6, as part of the current sermon theme, "Redeeming the Time." The Communion Table will be served by Brad Frieden and Scott Hendry. There will be a children's church for the 10:30 a.m. service will be led by John Troyer and Janene Wisniewski. A recorded version of the sermon will also be available for viewing on the Dora Christian Church Facebook group by the morning of Sunday, March 27.

LaFontaine Christian Church

The LaFontaine Christian Church pre-records the sermon which is then available for all to view at www.lafontainechristian.com under the sermons tab, stated Pastor Brad Wright.

LaFontaine United Methodist Church

Pastor Susan Shambaugh says that her LaFontaine United Methodist Church is showing replay videos on their Facebook page, <https://www.facebook.com/LaFontaine-United-Methodist-Church>. In-person services start at 9:30 a.m. Sundays.

Lincolnville United Methodist Church

Lincolnville United Methodist, 5848 E. 500 South, is going back to one worship service. The

worship service is at 10 a.m., and Sunday school is at 9 a.m. For more information, email pastorjohn1954@gmail.com or call 260-563-1406.

Living Faith Lutheran Church

Welcome to our in-person worship service at 10:10 a.m. Sundays at Living Faith Lutheran Church, 242 S. Huntington St. Bible study and Sunday school are at 9 a.m. for all ages. The sanctuary is arranged for social distancing. Masks are encouraged and available. Online services are at 10:10 a.m., with pre-service music at 10 a.m. For virtual services and more information, visit www.livingfaithwabash.org.

Manchester Church of the Brethren

Pastor Kurt Borgmann from the Manchester Church of the Brethren stated they will hold a live-stream service at 9:30 a.m. every Sunday by visiting www.manchesterccb.net. Scroll to the bottom of the home page and click on the black button that says, "Manchester CoB YouTube Channel." After the service is finished, one may access a video copy of the live stream in the same way. Another way to access the live stream or posted video: go to YouTube, search "Manchester Church of the Brethren," and click on the circle profile.

North Manchester Congregational Christian Church

Pastor Sebrena Cline stated live-streaming begins on their Facebook page at 10 a.m. Sundays for the North Manchester Congregational Christian Church, and lasts 30 to 40 minutes.

Honeywell Center. The director will be Ham Sadler. The music director will be Judy Ward.

"Using a combination of magic and common sense, Mary Poppins teaches the family members how to value each other again. Auditions are required for lead roles," said DeVinney.

Auditions will be held from 4 to 7 p.m. Saturday, April 23 and from 10 a.m. to 1 p.m. Sunday, April 24 at the Eagles Theatre. Auditions will also be available on the first day of camp. Students do not need to bring a prepared solo selection. Students not interested in lead roles do not need to audition and will be part of the ensemble.

Early bird pricing is \$75, and after Tuesday, April 26 will be \$100.

Improv and Rhythm (Grades four through five)

The camp will be on weekdays from 1 to 4 p.m. Monday, June 6 through Friday, June 17 at the Honeywell Center. The performance will be at 5:30 p.m. Friday, June 17 at the Honeywell Center. The directors will be Brian Kruschwitz and Eris Migliorini.

"Students will learn the fundamentals of improvisation through guided exercises and cooperative games," said DeVinney.

Early bird pricing is \$100, and after Tuesday, April 26 will be \$125.

Mary Poppins Jr. (Grades six through eight)

The camp will be on weekdays from 1 to 4 p.m. Monday, June 6 through Friday, June 24 at the Honeywell Center. The director will be Jessica Keffaber. The music director will be Wil Woodruff. The camp will be for students who just com-

pleted grades nine through 12.

"Inspired by the Roald Dahl novel, the Tony Award-winning 'Roald Dahl's Matilda: The Musical' is the captivating masterpiece that revels in the anarchy of childhood, the power of imagination and the inspiring story of a girl who dreams of a better life," said DeVinney.

Auditions will be held from 4 to 7 p.m. Saturday, April 23 and from 10 a.m. to 1 p.m. Sunday, April 24 at the Eagles Theatre. Auditions will also be available on the first day of camp. Students do not need to bring a prepared solo selection. Students not interested in lead roles do not need to audition and will be part of the ensemble.

Early bird pricing is \$120, and after Tuesday, April 26 will be \$150.

'Roald Dahl's Matilda the Musical' (Grades nine through 12)

The camp will be on weekdays from 1 to 4 p.m. Monday, June 6 through Friday, June 24 at the Honeywell Center. The performances will be at 7:30 p.m. Friday, June 24 and Saturday, June 25, and at 2 p.m. Sunday, June 26 at the Honeywell Center. The director will be Jessica Keffaber. The music director will be Wil Woodruff. The camp will be for students who just com-

pleted grades nine through 12.

"Inspired by the Roald Dahl novel, the Tony Award-winning 'Roald Dahl's Matilda: The Musical' is the captivating masterpiece that revels in the anarchy of childhood, the power of imagination and the inspiring story of a girl who dreams of a better life," said DeVinney.

Auditions will be held from 4 to 7 p.m. Saturday, April 23 and from 10 a.m. to 1 p.m. Sunday, April 24 at the Eagles Theatre. Auditions will also be available on the first day of camp. Students do not need to bring a prepared solo selection. Students not interested in lead roles do not need to audition and will be part of the ensemble.

Early bird pricing is \$120, and after Tuesday, April 26 will be \$150.

Visual Arts Camp (Based on grades that students just completed)

The camp takes place from

9 a.m. to noon Monday, June 20 through Friday, June 24 at Charley Creek Gardens. The instructor will be Erica Tyson.

"Campers are invited to participate in S.T.E.A.M. (Science, Technology, Engineering, Arts, and Math) Camp where they will use the principles of art and design to create exciting and interactive projects," said DeVinney.

Early bird pricing is \$75, and after Tuesday, April 26 will be \$100.

Sweetwater Assembly of God

Streaming services online

North Manchester Missionary Church

The North Manchester Missionary Church is streaming live on their Facebook page at 10 a.m. Sunday. The video is then placed on their webpage, which can be viewed by visiting NMMC1.com.

Olive Branch Church of God

The Olive Branch Church of God live-streams Sunday mornings at 10 a.m. Find it through Facebook, by searching Olive Branch Church, or by visiting www.facebook.com/myolivebranchchurch or through the church website www.olivebranch.church. Click "Live Streaming" at the top, then click the series icon (lion head).

Richvalley United Methodist Church

Worship at Richvalley United Methodist Church begins at 9:30 a.m. Sundays at 290 N. Jefferson St. Sunday school begins at 10:45 a.m. For more information, call 260-563-1033 or email rvmuc@hotmail.com.

Southside Free Will Baptist

Streaming on their Facebook page.

St. Patrick's Church

The historic St. Patrick's Church, 950 Main St., Lagro, will hold mass days on April 3, May 1, June 5, July 3, Aug. 7, Sept. 4, Oct. 2, Nov. 6 and Dec. 4. All masses begin at 11 a.m. The Lagro 950 Speak-easy Bistro opens at 11 a.m. for an after-mass lunch at 950 Washington St., Lagro.

Sweetwater Assembly of God

Streaming services online

using the normal service schedule.

Urbana Yoke Parish

Rev. Larry Wade of the Urbana Yoke Parish stated that his congregation posts Sunday services to www.urbanayokeparish.com. Go to the menu line at the top of the page and select "Worship Videos." The most recent one will appear first. Sunday services are posted by noon every Tuesday.

Wabash Christian Church (Disciples of Christ)

Welcome to Wabash Christian Church (Disciples of Christ), 110 W. Hill St. In-person worship is at 9:30 a.m. on Sunday mornings in the sanctuary or via live-stream for the church at home on the Wabash Christian YouTube Channel. Access is also available on our Facebook page and website wabashchristian.org. Pastor Judy Tyner. For more information, visit www.walkbyfaithcommunitychurch.com.

the Wabash Church of the Nazarene. Another option is to visit www.wabashnaz.com, look for the home page, and find "Latest Sermon."

Walk by Faith Community Church

At the Walk by Faith Community Church in Roann, Sunday school begins at 9 a.m. and the worship and children's worship services begin at 10 a.m. The Walk by Faith Youth ministry meets at 5 p.m. every Sunday. "All are welcomed and we would love for you to join us," said Pastor Judy Tyner. For more information, visit www.walkbyfaithcommunitychurch.com.

Wabash First Church of God

At the 10:30 a.m. Sunday, March 27 worship service at Wabash First Church of God, 525 N. Miami St, Pastor Robb Rensberger will speak on, "The Temple's Inner Doors." The sermon may also be seen on YouTube under Wabash 1st Church and heard at 11 a.m. Sunday on 105.9 FM. Sunday servants are Pastor Robb Rensberger, chairperson; Sherry Whitt, worship, group and special music; Nancy Kolb, piano; and Rose Sands, organ.

Zion Lutheran Church of Wabash

Pastor Jerry Gauthier says that the Zion Lutheran Church of Wabash is streaming through their Facebook page at www.facebook/zionwabash at 10:30 a.m. Sundays.

Editor's note: If you have an upcoming event to submit, please send it by email to news@wabashplaindealer.com no later than five days before the event itself. Please use complete sentences, Associated Press style and Microsoft Word or PDF file formats.

Pastor Kirk Johnson, of the Wabash Church of the Nazarene, stated their service is available on YouTube on Sundays at 10:30 a.m. Find it by going to YouTube and searching for "Wabash Nazarene" or search Facebook for

9 a.m. to noon Monday, June 20 through Friday, June 24 at Charley Creek Gardens. The instructor will be Erica Tyson.

"Campers are invited to participate in S.T.E.A.M. (Science, Technology, Engineering, Arts, and Math) Camp where they will use the principles of art and design to create exciting and interactive projects," said DeVinney.

Early bird pricing is \$75, and after Tuesday, April 26 will be \$100.

Visual Arts Camp (Grades two through four)

The camp takes place from 9 a.m. to noon Monday, June 20 through Friday, June 24 in the Wabash High School Art Room. The instructor will be Katy Gray.

"Students will enjoy an exciting combination of creative and tactile art experiences. Using current drawing and painting skills as a launching pad, students will explore printmaking, fabric dying, and glass mosaic. Camp will also include experimental activities indoors and out, a taste of art history, interactive idea sharing, and finished projects suitable for display," said DeVinney.

Early bird pricing is \$75, and after Tuesday, April 26 will be \$100.

Visual Arts Camp (Grades seven through 12)

The camp will be from 9 a.m. to noon Monday, June 6 through Friday, June 10 in the Wabash High School Art Room. The instructor will be Christi Ziebarth.

"Creative, dedicated art students will take a deep dive into sketching and design-oriented skill-drills aimed to propel confidence with a boost of fun. Daily lessons reinforce the Top 20 Artist Keys of Mental Awareness to help artists at every level self-coach towards personal sketching goals," said DeVinney.

Early bird pricing is \$75, and after Tuesday, April 26 will be \$100.

Hometown Heroes celebrates the music of Indiana and Missouri

Wabash's own Kim Grogg Marin returns to her hometown for a performance in "Hometown Heroes" at 7 p.m. Wednesday, April 6 at the Honeywell Center, as she brings a tribute to Indiana composers to Northeast Indiana. This cabaret show originating out of New York City will feature music associated with the home states of Wabash native Kim Grogg Marin and Kansas City native Lennie Watts, including classic composers like Cole Porter and Hoagy Carmichael. Throughout their performance, they will weave their story through the music with accompanist Stephen Ray Watkins. All three performers are award-winning musicians for cabaret in New York City.

PULSE

From page A1

Senate race in Indiana will soon be visiting Wabash. The Wabash County Democratic Party will be hosting Hammond Mayor Thomas McDermott Jr. for a meet and greet at 6 p.m. Wednesday, March 30, in the guest room at Wings Etc., 1439 N. Cass St., with a Zoom option available.

Honeywell House hosts journeys in South Asia

On Thursday, March 31, the Honeywell House will host speaker Ken Perkins who will share inspirational stories of his agricultural influence in South Asia. He has worked with a small Laotian farm for 17 years, conducted business training in Nepal and Myanmar, and served on a trade mission to Taiwan, Japan and South Korea. He recently became an advisor on raising pigs

to a missionary in Tanzania. The event will begin at 7 p.m. The event is free, but with limited capacity, reservations are required to guarantee seating. For more information, visit honeywellarts.org.

Paradise Spring Board offers scholarships to local high school seniors

The Paradise Spring Board has announced they will again be offering scholarships to five Wabash County seniors. Each scholarship is worth \$1,000 per student. For this year's scholarship, "high school seniors are invited to research and write an essay about the railroad hub at Paradise Spring Historical Park and how the railroad still impacts us today." Essay packets have been delivered to all public schools in the county or can be requested by email at ungerdeanna@gmail.com. Winners will be selected from the county schools plus

one from the home-schooled, online or alternate school student groups. To receive the scholarship, the selected winners are also required to present their essays either in person or via video to be used for future programming. Completed essays and cover letters should be returned by Friday, April 1 by mail to Paradise Spring Board

Selfish bride wonders if she's being selfish

DEAR ABBY: I am becoming married to the love of my life. Aside from my soon-to-be

husband, the most important participant in our wedding will be my 70-year-old father, whom I adore. Dad has been

dating a woman, "Mary," on and off since my parents' divorce 25 years ago. Mary has always had health issues (lupus, kidney disease, alcoholism, etc.), so she rarely attends family functions. Dad is in excellent health, enjoys the outdoors and is very involved in his children's and grandchildren's lives.

Recently, Dad has been spending the majority of his time taking care of sickly Mary, including spending six weeks in a distant city while she underwent surgery and recovery. My siblings and I feel Dad deserves someone who can enjoy life and participate in similar activities, but we acknowledge this is the person he has chosen to be with.

Mary will be attending my wedding as my father's guest. If she's feeling ill, tired, or too weak to withstand the festivities, I am terrified Dad will make an early exit to take her back to the hotel. I would be devastated if he missed out on celebrating the most important day of my life. I also do not want her in the wedding photos, which is a whole other issue. Am I being a selfish Bridezilla, or should I voice my concerns to my father prior to the big day? — Apprehensive Daddy's Girl

DEAR DADDY'S GIRL: You have not learned by now that you cannot control what another person does? I'm sure your father would love to spend every moment of your special day with you, but there are other priorities to consider. Mary, whose health is poor, is making every effort to be there to honor you. If it becomes too much for her, what would you have your father do — call 911 and let the paramedics haul her off? In the interest of family harmony, PLEASE grow up and stop obsessing because, to say the least, it is unbecoming.

As to the wedding photos, if you don't want her in the pictures, pose her on the END, so you can crop her out of them if you wish.

DEAR ABBY: I have a question about office etiquette. My job requires that I meet with many vendors and salespeople, as well as hold informal meetings with other staff and upper management in my office.

My question: When welcoming people into "my space," should I wait for them to be seated or, as this is my home turf, can I just go ahead and sit and then wait for them to get comfortable? I have attempted to gauge my actions on other staff, but it hasn't helped, as each seems to have their own agenda. Until now I have played it by ear, but a definitive answer would be appreciated. — Trying To Set A Good Example

DEAR TRYING: If I am escorting people into my office, we usually seat ourselves at the same time. If you are with a client, say "Please, have a seat," and wait for that person to get comfortable. When you're with co-workers, it isn't necessary to stand — or sit — on ceremony.

Dear Abby is written by Abigail Van Buren, also known as Jeanne Phillips, and was founded by her mother, Pauline Phillips. Contact Dear Abby at www.DearAbby.com or P.O. Box 69440, Los Angeles, CA 90069.



CROSSWORD

ACROSS

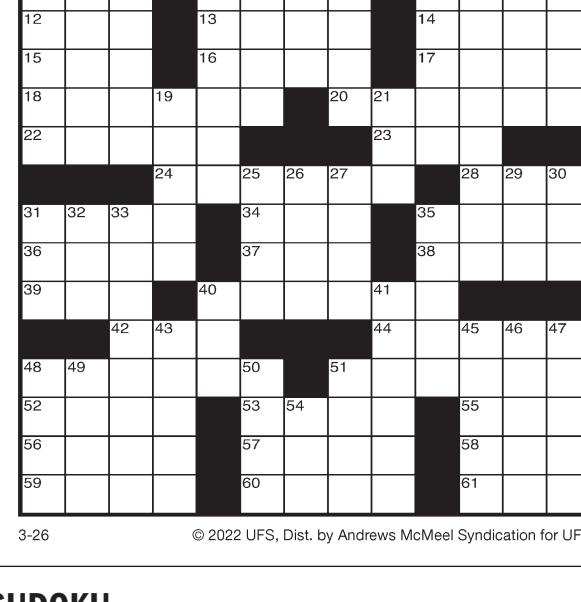
- 1 Virtuoso 39 JFK
- 4 Fido's 40 Isthmus
- 8 Sasquatch 42 Sci. class
- 12 Soggy 44 Butcher's
- ground 48 Former
- 13 Bun 50 Germinate
- 14 Well-known 51 Like most
- auth. 52 NBAers
- 15 Purchase 53 Mock
- 16 Emmy-winning 55 Box score
- Falco 56 Column
- 17 Cultivated, 57 Taft's state
- as soil 58 Agent's
- 18 Lock horns percentage
- with 20 Overcast
- 22 Wyoming
- range
- 23 "Am — time?"
- 24 Rum cocktail
- 28 Young wolf
- 31 Took the trolley
- 34 Stale
- 35 Lap dog
- 36 Name in elevators
- 37 Take legal action
- 38 Delightful place

Answer to Previous Puzzle

S	A	G	H	A	N	C	A	V	E
C	I	A	E	R	O	S	E	B	O
A	D	O	E	B	E	T	D	E	L
M	A	L	I	G	N	A	B	A	T
A	P	H	I	D	A	M	U	S	E
M	O	O	S	W	E	D	P	E	T
T	O	P	K	E	R	R	I	C	H
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I	S	E	Z	E	S	L	O	N	E
Z	E	E	S	S	W	E	S	R	O

DOWN

- 1 Monastery head
- 2 Two-door car
- 3 Pyramid site
- 4 San Joaquin Valley city
- 5 Ore deposit
- 6 Yale grad
- 7 Sir — Guinness
- 8 Popular search engine
- 9 Declared formally
- 10 Having digits
- 11 Famed 500 Percolates
- 12 Nearly all
- 13 Make indistinct
- 14 Notion
- 15 Banjo cousin
- 16 Noah's vessel
- 17 Famed 500
- 18 Percolates
- 19 Tell a fib
- 20 Nearly all
- 21 Make indistinct
- 22 Notion
- 23 Banjo cousin
- 24 Rum cocktail
- 25 Nearly all
- 26 Make indistinct
- 27 Notion
- 28 Young wolf
- 29 Banjo cousin
- 30 Affleck of "Bounce"
- 31 Dome home
- 32 Giants slugger of yore
- 33 Wicked
- 34 Stale
- 35 Lap dog
- 36 Name in elevators
- 37 Take legal action
- 38 Delightful place
- 39 Burn
- 40 "Bounce"
- 41 Levy, as a tax
- 42 Large artery
- 43 Dome home
- 44 Edible root
- 45 Large artery
- 46 Reek
- 47 Pack away
- 48 Big laugh (hyph.)
- 49 Obscene
- 50 Oahu neckwear
- 51 Burn
- 52 Large artery
- 53 Indistinct
- 54 Indistinct
- 55 Burn
- 56 Burn
- 57 Burn
- 58 Burn
- 59 Valley city



3-26

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SUDOKU

DIFFICULTY RATING: ★★★★★



3-26

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PREVIOUS SOLUTION

9	1	3	5	7	2	4	6	8
2	5	6	9	4	8	1	7	3
4	7	8	3	1	6	5	9	2
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5	6	9	1	8	3	7	2	4
7	8	4	2	9	5	3	1	6
6	4	7	8	5	9	2	3	1
8	2	5	6	3	1	9	4	7
3	9	1	7	2	4	6	8	5

9	1	3	5	7	2	4	6	8
2	5	6	9	4	8	1	7	3
4	7	8	3	1	6	5	9	2
1	3	2	4	6	7	8	5	9
5	6	9	1	8	3	7	2	4
7	8	4	2	9	5	3	1	6
6	4	7	8	5	9	2	3	1
8	2	5	6	3	1	9	4	7
3	9	1	7	2	4	6	8	5

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Sports

A11

March 26-27, 2022

WabashPlainDealer.com

Manchester High School varsity boys basketball makes strides

Squires hope to improve on their 4-5 record in the Three Rivers Conference

By CLAY MAXFIELD
Wabash Plain Dealer Freelance Reporter

After a 10-13 season by the Squires, Manchester notched their second 10-plus win season in a row while further developing a young roster that is preparing to contend for the years to come.

Over the season, Manchester's starters were made comprised of two freshmen and one sophomore while upperclassmen filled out the remaining five.

For Eli Henson, head coach of the Squires, the ability to roll out young players night in and night out paid dividends in the end.

"I felt like our young guys, you saw them go from playing like they were still in eighth grade to playing like they were juniors and seniors by the end of the season," Henson said. "I feel like that experience really helped them out a lot, helped them mature a little bit."

While adding that as a team, they found new contributors on both ends of the floor as the season went on.

"From an overall team standpoint, I felt like our defense got a lot better as the season went on. Offensively, I felt that we had some guys step up that necessarily at the start of the season, you didn't know what their role was and what to expect from



Photo by Clay Maxfield / Plain Dealer

Over the season, Manchester's starters included two freshmen and one sophomore while upperclassmen filled out the remaining five.

them."

With double-digit wins over Bluffton and Pioneer, along with a victory over Southwood, Manchester began their season winning three of their first six contests of the season before notching back-to-back wins over Northfield and North Miami after the holiday break.

From Henson's vantage point, he felt that he saw his team grow throughout the season despite their overall record.

"I felt that we did make progress. Our record doesn't necessarily show that we had an outstanding season but we were competitive in every game but one or two. We lost five games where we were leading in the fourth quarter at one point."

The future looks bright for the Squires' future as freshman Gavin Betten led the team in scoring with a double-double in scoring with 18.8 ppg followed by 10.2 rebounds a night. Will Rickard, one of five Manchester

seniors, notched 12.8 points a night.

As a team, Manchester averaged nearly 60 points a night while holding teams to 55 but neither area could aid the Squires come sectional time as they fell to eventual sectional champion, Fort Wayne Blackhawk in the first round of the post-season tourney.

In the 2023 season, Manchester could potentially return four seniors and two juniors in a year in which the Squires hope to improve on their 4-5 record in the Three Rivers Conference.

With a year in which some of Manchester's biggest contributors were freshmen Gavin Betten and Ethan Hendrix, the Squires now have a direction and focal point in which they plan to build around moving forward.

"We've got a lot of our scoring back," Henson said. "We've got other pieces around him that I feel like are going to have big years for us next year. ... We're building around two freshmen moving forward and that's a good sign. That's a good sign that we have some guys that I feel like our going to step into the roles that we lost going into graduation this year."

"I'm excited to move forward because we got a lot of young pieces that if they continue to work on their game should continue to make progress and make us a lot better."

Clay Maxfield, Wabash Plain Dealer freelance reporter, may be reached by email at sports@wabashplaindealer.com.

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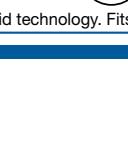
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FINANCING AVAILABLE!





church Directory

ASSEMBLY OF GOD

Sweetwater Assembly of God, 2551 SR 114 E, North Manchester. (260) 982-6179. Sunday worship 9am & 10:45am. Sunday evening outreach groups & youth ministry 5-7pm. Wednesday 6:30pm adult/teen bible study, 6:30pm Kidz Zone (K thru 6th grade). All worship services streaming online and on our Facebook page.

BAPTIST

Southside Free Will Baptist, 360 Columbus Street. Pastor Tim Webb. Sunday School 10am. Worship Service 11am. Sunday Evening 6pm. Wednesday Evening 6pm. Sunday worship services streaming online

Wabash Free Will Baptist Church, 1056 Erie Street. Wednesday evening prayer meeting 6pm. Sunday School 10am, Church 11am; evening service 6pm.

CATHOLIC

St. Bernard Catholic Church, corner of Cass & Sinclair. Father Levi Nkwocha. Masses: Saturday 5:30 p.m. and Sunday 9:30 a.m.; Monday, Wednesday and Friday at 5:30 p.m. and Tuesday and Thursday at 8:15 a.m.

St. Patrick's Catholic Church, Main Street in Lagro Mass Time: 11 a.m. First Sunday of the month throughout the year except January and February. Let us worship together.

CHRISTIAN CHURCH

Christian Heritage Church, 2776 River Road. (260) 569-7710. Pastor Tim Prater. Sunday 8:30am. Radio Ministry 95.9 WKUZ. Sunday School 9:30am. Morning Service 10:30am. Sunday evening 6pm. Wednesday evening 6pm. Online services on Sunday at 10:30 am and Wednesday 6:00 pm

LaFontaine Christian Church, 202 Bruner Pike, LaFontaine

Minister Brad Wright. (765) 981-2101. Worship 9am & 10:30am, Nursery & Jr. Church available. Online Services available on our website

CHURCH OF CHRIST

Church of Christ, Wabash (corner of N Wabash Street and US 24). Evangelist Josh Fennell (260) 563-8234. Sunday School 9am. Morning Worship 10am. Evening Worship 6:30pm. Wednesday Service 7pm. Wednesday Kid's Jam 7pm.

CHURCH OF THE BRETHREN

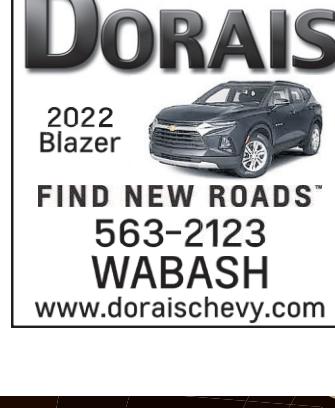
Wabash Church of the Brethren, 645 Bond Street (off Falls Avenue). Pastor Doug Veal. (260) 563-5291. Wherever you are on life's journey, come join us as we continue the work of Jesus...Peacefully, Simply, Together. Sunday School 9:30am. Worship 10:30am. Children's church and nursery available during worship. Online Service through website or conference call.

DISCIPLES OF CHRIST

Wabash Christian Church (Disciples of Christ), 110 W. Hill St., Wabash; Stephen Eberhard, Minister; phone: 260-563-4179; website: www.wabashchristian.org. Worship Service 9:30 a.m. Nursery provided. Find us on YouTube and Facebook.

FRIENDS CHURCH

Wabash Friends Church, 3563 S State Rd 13. (260) 563-8452. Lead Pastor, Brandon Eaton. Join us for in-person worship at 8:30AM or 10:45AM, or via live-stream on Facebook at 10:45AM. Children's programming available infants - 6th grade. Sunday school for all ages at 9:45AM. Youth (7th-12th) Sunday evenings at 6:30PM.



INDEPENDENT CHRISTIAN CHURCH

Bachelor Creek Church of Christ, 4 miles north of Wabash on St. Rd. 15; phone 260-563-4109; website: bachelorcreek.com; Worship Minister - Michael Eaton, Student Minister - David Diener, Children's Minister - Tyler Leland, Middle School & Small Groups Minister - Nate Plyler, Next Steps & Outreach Minister - Ryan Keim, Women's Director- Taylor McFarland, Early Childhood Director - Janet Legesse. Worship 9:15 a.m. & 10:45 a.m.

LUTHERAN

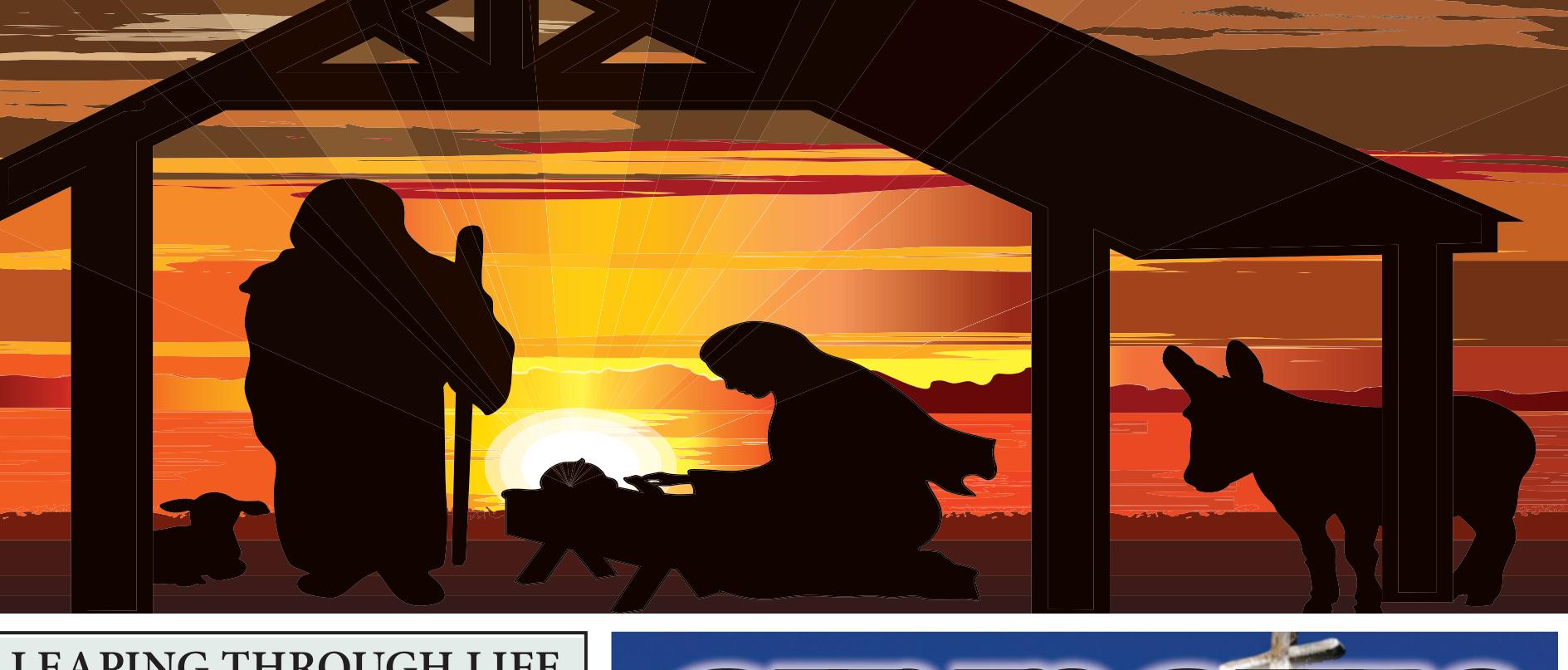
Living Faith Lutheran Church (NALC), 242 S. Huntington St., Wabash, IN. Worship begins each Sunday morning at 10:10 a.m. with Bible study classes for all ages at 9:00 a.m. Everyone is welcome to join us for worship. Worship Services live streamed on our website. www.LivingFaithWabash.org

Trinity Lutheran Church (ELCA), 1500 S Wabash Street. Pastor Dr. Kent Young. (260) 563-6626. We worship our Lord each Sunday at 9:30am with Gospel-based message and Holy Communion. There is a time of fellowship and refreshments immediately following the service. We are handicap accessible and everyone is welcome at Trinity! tlcwabash@gmail.com.

UNITED METHODIST

North Manchester United Methodist Church, 306 E Second Street, North Manchester. Pastor Steve Bahrt. (260) 982-7537. Worship Service 8:15am & 10:30am. Coffee Fellowship 9am. Sunday School 9:30am.

Richvalley United Methodist Church, 290 N Jefferson. (260) 563-1033. Pastor Jack Suits. Worship service begins at 9:30am. Nursery available. Sunday School begins at 10:45am for all age.



LEAPING THROUGH LIFE



The Ballet is in town! Cast your eyes on the stage! Dancers leap across space with ease, exhibiting a delicate combination of balance, synchronization, strength, skill, and trust. Their beautiful performances that appear so effortless require hours of physical and mental preparation. There are people who appear to glide through life with similar ease. Yet, they too prepare each day with prayer and the knowledge of God's will for their lives. Each week they are further strengthened by worship and fellowship in God's house. You can join them and move through life as one with God.

Daily Bible Reading

2 Chron. 6:1-11	2 Chron. 6:12-21	2 Chron. 6:22-42	2 Chron. 7:1-10	Job 42:1-17	Psalm 33	Psalm 42
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Scriptures Selected by the American Bible Society X Daily Devotional at DailyBible.AmericanBible.org

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